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Gebrauchsanweisung
Instruction manual
Mode d'emploi
Istruzioni per l'uso
Gebruiksaanwijzing
Οδηγίες χρήσεως
Instrucciones para el uso



NCT 335 E

DE, GB, FR, IT, NL, GR, ES

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Protection of the Environment

Notes on disposal

Your new appliance was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environment-friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Old appliances are not worthless rubbish! Environment-conscious recycling can reclaim valuable raw materials.

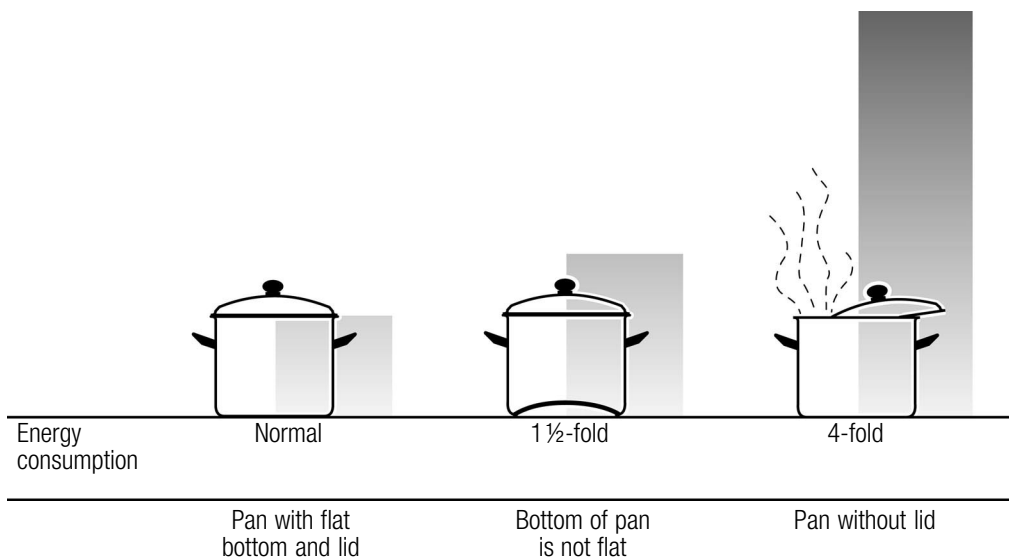
Before disposing of your old appliance, please make sure that it is unusable, or label it with a sticker stating "Caution: This appliance is defective!"

Up-to-date information concerning options for disposing of your old appliance and the packaging from the new one can be obtained from your retailer or local municipal office.

How to save energy

- ☐ We recommend that you use saucepans and frying pans with thick flat bases. Uneven bases increase cooking times.
- ☐ Always select a saucepan that is the right size for the food to be cooked. A large saucepan that is only half-filled will consume more energy.
- ☐ Saucepans and frying pans should always be covered by a matching lid.
- ☐ Using a saucepan base that is the same size as the hotplate ensures the optimum transfer of heat. When purchasing saucepans, check that the manufacturer frequently specifies the top diameter of the pan rim. Generally, this value is greater than the diameter of the pan base.
- ☐ Switch back to a lower heat setting at the appropriate time.

- ❑ Make use of the residual heat. For longer cooking times, it is possible to switch off the hotplate 5 to 10 minutes before the end of the cooking time.



Before connecting your new appliance

Please read this instruction manual carefully before using your new hob for the first time. The instructions contain important information with regard to user safety and appliance use and care.

- ❑ The electrical connection of your appliance must be carried out by an approved technician only. Incorrect connection invalidates any warranty claims in the event of appliance damage.
- ❑ Please retain these operating and installation instructions. The envelope for the operating instructions contains details of the after-sales service which you may need to call if repairs are required. Please submit the operating and installation instructions to any subsequent user of the appliance.
- ❑ Do not operate the hob if transport damage is apparent.

Safety information

- ❑ This appliance complies with all regulations relevant to electrical appliances. Repairs should only be carried out by service engineers trained by the manufacturer. Repairs that have not been carried out properly represent a considerable hazard to the user.
- ❑ This appliance must be used for the preparation of food only.
- ❑ The hob and pans or utensils can become very hot while it is in use. Make sure that children are always kept away from the hob.

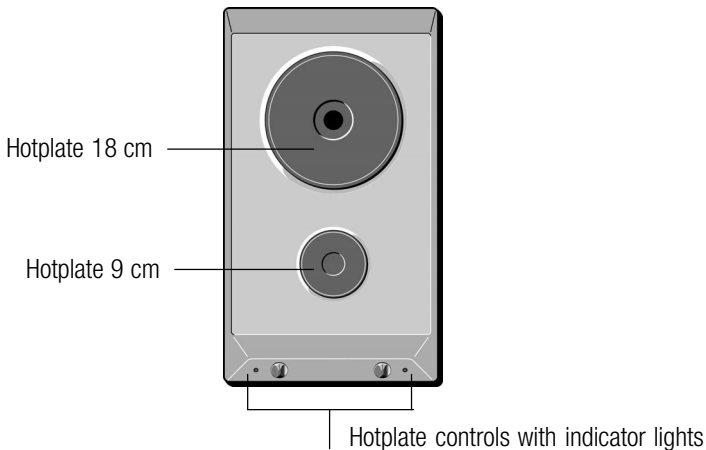
- ❑ Do not leave the hob unattended if you are cooking with fat or oil. Oil can catch fire if it overheats. Never pour water onto burning oil or fat. Burns hazard! Cover the pan in order to smother the flames and switch off the cooking zone. Leave the pan to stand on the hob until it has cooled down.
- ❑ The connecting cords of electrical appliances must not come into contact with the hot cooking surfaces, as this could result in damage to the hob and the connecting cord's insulating jacket.
- ❑ In the event that a drawer is located beneath the hob, you must not store any combustible items or spray cans in the drawer. Do not place any combustible items on top of the hob.
- ❑ Caution! The saucepan base and the hotplate must be dry whilst cooking. Any liquid between the cookware base and the hotplate will vaporize. The ensuing steam pressure can cause the saucepan to jump violently. Risk of injury!
- ❑ Switch off the hotplate if the indicator does not work when the hotplate is heating.
Call the after-sales service.

How to prevent damage to your appliance

- ❑ Do not cover the hob with protective foil. This could cause damage.
- ❑ Keep the hotplates dry. Salty water or wet pot bases damage the hotplates.
- ❑ Clean up spillages immediately. High-sided pots prevent liquid from boiling over, when preparing meals that require a lot of liquid.
- ❑ Never operate a hotplate without a pot on it. Never use pots with uneven bases. Not enough heat is transferred to the pot, which could cause the hotplate to glow red.
- ❑ The area between the hotplates may become hot if the hotplates have been in operation for a longer time. This can vary depending on operation.

The hob

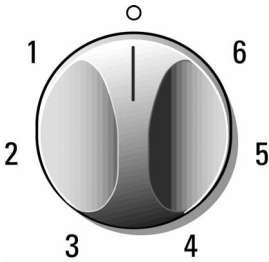
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Setting procedure

Hotplate control

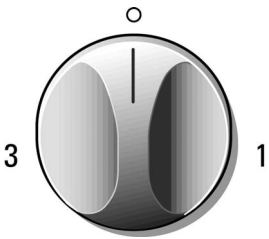
Adjust the heat setting of the hotplate using the hotplate control.



You can turn the control to the left or to the right

1 = lowest setting

6 = highest setting



The 90 mm diameter hotplate is good for making espresso or mocha.

1 = lowest setting

3 = highest setting

Table

The following tables provide you with a few examples. Please remember that the cooking times depend on the type, weight and quality of the food, which means that deviations are possible.

Set the cooking zone control to setting 6 for bringing to the boil or initial frying. Then switch the control back to the appropriate simmer setting.

	Amount	Boil start setting 6	Ongoing cooking	Total cooking time
Melting				
Chocolate, butter, honey	100 g	–	1	–
Gelatine	1 packet	–	1	–
Heating and keeping warm				
Stew (e. g. lentil dish)	400 g - 800 g	1 - 3 min.	1 - 2	–
Milk	500 ml - 1 l	2 - 4 min.	1 - 2	–
Heating				
Tinned vegetables	400 g - 800 g	2 - 4 min.	1 - 2	5 - 10 min.
Thickened soup	500 ml - 1 l	4 - 6 min.	1 - 2	5 - 10 min.
Milk	200 ml - 400 ml	2 - 4 min.	1 - 2	4 - 7 min.
Defrosting and heating				
Frozen spinach	300 g - 600 g	2 - 4 min.	2 - 3	10 - 20 min.
Frozen goulash	500 g - 1 kg	2 - 4 min.	2 - 3	20 - 30 min.
Boiling				
Rice (with twice the amount of water)	125 g - 250 g	3 - 5 min.	1	20 - 30 min.
Fresh vegetables with 1 - 3 cups of water	500 g - 1 kg	3 - 5 min.	2 - 3	10 - 20 min.
Potatoes boiled in skins with 1 - 3 cups of water	750 g - 1.5 kg	4 - 6 min.	2 - 3	30 - 40 min.
Boiled potatoes with 1 - 3 cups of water	750 g - 1.5 kg	4 - 6 min.	2 - 3	20 - 30 min.
Pasta (1 - 2 l water)	200 g - 400 g	7 - 12 min.	1 - 2	10 - 15 min.
Roasting				
Pot roast	1 kg	5 - 8 min.	2 - 3	80 - 100 min.
Beef rolls	4 pcs.	6 - 11 min.	2 - 3	50 - 60 min.
Poaching				
Dumplings (2 - 3 l water)	4 - 8 pcs.	7 - 12 min.	2 - 3	30 - 40 min.
Fish	300 g - 600 g	5 - 8 min.	1 - 2	15 - 25 min.

	Amount	Boil start setting 6	Ongoing cooking	Total cooking time
Frying				
Fish fingers		3 - 5 min.	3 - 4	9 - 12 min.
Pancakes		3 - 5 min.	3 - 4	ongoing frying
Cutlet (in breadcrumbs)		3 - 5 min.	3 - 4	7 - 11 min.
Steaks	2 - 3 pcs.	3 - 5 min.	4 - 5	5 - 11 min.
Deep-fat frying (in 1 - 2 l of oil)				
Frozen products	200 g / load	10 - 15 min.	4 - 5	Ongoing deep-fat frying
Others	400 g / load	10 - 15 min.	2 - 3	Ongoing deep-fat frying

* Minerals and vitamins are water soluble, therefore: Use less water – vitamins and minerals are retained. Use shorter cooking times – for crunchy vegetables.

Care and cleaning

Do not under any circumstances use a high-pressure or steam cleaner.

Hob

Just wipe the appliance with a damp cloth. For stubborn soil add a few drops of washing-up liquid to the water. Dry with a dry cloth. Never use strong or abrasive cleaning agents, as these can leave the surfaces looking dull. In the event that such cleaning agents are spilled onto the appliance, wash the surface immediately with water.

Hotplates

To clean the hotplates, use scouring powder (Vim, ATA) or coarse cleaning sponges. The hotplates should then be heated briefly in order to dry. The hotplates may rust in time if they are left damp. Finally, apply a cleaning care agent.

The yellow/blue discoloration on the hotplate rings can be removed using "Stahl-Fix" or "Sidel Die Stahlpflege". Never use abrasive or scouring cleaning agents.

After-sales service

When calling upon our after-sales service, please specify the E number and FD number of your appliance.

The nameplate containing these numbers can be found on the back page of these operating instructions.